

**ABSTRACT**

[00051] Poultry wings are suspended by their tip segments and oriented so that their outside surfaces face one side of the processing path, with right wings oriented with their elbows leading, and left wings oriented with their elbows trailing. The lower, primary segments are bent at the elbow joints by a bending guide, laterally and upwardly about an elbow guide, opening the elbow joints. The open joints are cut so as to release the primary segments. The mid-wing segments are compressed and the bone ends are moved laterally from the wing tip segments, causing the bone ends of the mid-wing segments to pop out of the tip segments. In both instances, the bones of the segments are exposed in the final products, so when the products are cooked, the exposed bone ends are free of grease, etc. and are suitable for grasping by the fingers of the hand for eating as finger food.